



Triple Chocolate & Vanilla Cheesecake

Ingredients:

- 1½ cups finely-crushed cream-filled chocolate sandwich cookies (about 18 cookies)
- 3 tablespoons margarine or butter, melted
- 4 (8 oz.) pkgs. cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk (NOT evaporated milk)
- 4 eggs
- 1/3 cup unsifted flour
- 1 tablespoon vanilla extract
- 2 (1 oz.) squares semi-sweet chocolate, melted
- Chocolate Glaze (recipe follows)

Directions:

- Preheat oven to 350°.
- Combine crumbs and margarine; press firmly on bottom of 9-inch springform pan.
- In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs, flour and vanilla; mix well.
- Divide batter in half. Add chocolate to one half of batter; mix well.
- Pour into prepared pan. Top evenly with vanilla batter.
- Bake 50 to 55 minutes or until center springs back when lightly touched.
- Cool. Top with Chocolate Glaze.
- Chill. Refrigerate leftovers.

Chocolate Glaze

Makes about 1/3 cup

In small saucepan, over low heat, melt 2 (1 oz.) squares semi-sweet chocolate with $\frac{1}{4}$ cup whipping cream. Cook and stir until thickened and smooth. Remove from heat; spread over cheesecake.

Yield: one 9-inch cheesecake